

from our RAW BAR

FRESH-SHUCKED OYSTERS on the half-shell

"Cocktail" Oysters.....\$4pc
 Premium Oysters..... ½ dz | 32dozen | 60

CAVIAR | BELUGA & OSCIETRA

28gr | 50gr
 Blinis, egg whites & yolk, parsley, scallions, crème fraîche

ALASKAN KING CRAB | Roasted or Chilled!

SHRIMP COCKTAIL | Home made mango-cocktail sauce

SHELLFISH COCKTAIL

Oyster, lobster claw, ½ lobster tail, u6/8 shrimp, mango-cocktail sauce

CURED SALMON GRAVLAX

In-house cured salmon with salt, sugar & dill; mustard dill sauce

TUNA TATAKI

Sesame-crusting tuna, daikon, wakamé, wasabi aioli, miso-mirin sauce

PEPPER-CRUSTED BEEF CARPACCIO

Arugula, Parmigiano Reggiano shaves, balsamic glaze

TARTARES

***All tartares are hand-chopped per order**

SALMON | Apple carpaccio, avocado, crostini

YELLOW FIN TUNA | Avocado, miso-mirin sauce, sesame seeds

BEEF | 100% filet mignon, quail egg, crostini

Chilled SHELLFISH PLATTER

(4-u6/8 Shrimps, 1¼ lb Lobster, 1dz-Oysters)

Ideal for sharing, ask your server for any inquiries!

HOT APPETIZERS

GRILLED OCTOPUS | Red onions, capers, oregano

SCALLOPS & BACON | Cauliflower purée, Québec maple syrup

FRIED CALAMARI | Truffle aioli

OYSTERS ROCKEFELLER (4)

Oven baked with spinach, mushroom, scallions, Pernod, Mornay sauce

CRAB CAKE (2) | Mustard seed sauce

LOBSTER & SHORT RIB DUMPLINGS (3)

Porto-veal reduction infused with sesame seed oil & miso-mirin sauce

WAGYU SLIDERS (3) | Black truffle Dijon, Gruyère cheese

RACK OF LAMB "LOLLIPOPS" | Garlic & fine herbs

THYME ROASTED BONE MARROW | Truffle oil

BOURBON & BEER ONION RINGS | Balsamic ketchup, truffle aioli

MAC 'N CHEESE

Grilled SEAFOOD PLATTER

(½ lb-Calamari, ¼ lb-Octopus, 2-Shrimps, 2-Scallops & sautéed spinach)

Ideal for sharing, ask your server for any inquiries!

SALADS

The "ALIKI" | Seasonal tomatoes, cucumber, French onions, Kalamata olives, Greek barrel Feta, oregano, grilled bread

CAESAR

Romaine, Parmigiano Reggiano, prosciutto chip, garlic croutons

ICEBERG WEDGE

Maytag dressing, Blue cheese crumble, cherry tomatoes, prosciutto chip

BABY MIXED GREENS | Honey & white balsamic vinaigrette

MEDITERRANEAN

Chopped lettuce, dill, cucumber, green onions, oil-vinegar vinaigrette

BURRATA | ***Product availability may vary**

Seasonal tomatoes, fleur de sel, crostini, balsamic glaze

STEAK CUTS

Our midwestern USDA bone-in beef is **DRY-AGED** in our temperature and humidity controlled **Himalayan salt** chamber for a period of 28-35 days!

12oz	BONELESS RIBEYE	56
18oz	BONE-IN RIBEYE	75
12oz	NY STRIPLOIN	56
16oz	KANSAS (Bone-in Striploin)	70
8oz	FILET MIGNON	56
12oz	FILET MIGNON	78
16oz	BONE-IN FILET MIGNON *Product availability	87

8oz	AUSTRALIAN WAGYU, MB 9+ (Striploin or Ribeye)	125
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***Inquire about our selections and availability!**

LARGE FORMAT STEAK CUTS

(Ideal for **SHARING**; Sliced and served on a board)

24oz	COWBOY	100
40oz	TOMAHAWK	175
32oz	KANSAS (Bone-in Striploin)	130
32oz	PORTERHOUSE	130

Steak enhancements!

Lobster Tail	30	Black Tiger Shrimps	24
Thyme Roasted Bone Marrow (2 pcs)			15

FRESH FISH & LOBSTER

Our fresh fish vary from 1½ to 3½ lbs
 Served with garlic sautéed spinach or broccolini

CHEF FEATURES

SESAME-CRUSTED TUNA 56

Tuna, panko-crusting rice cake, daikon, wakamé, wasabi aioli, miso-mirin sauce, ginger, scallions

HALIBUT | Pan seared, lemon-dill beurre blanc; served with 48

fingerling potatoes, asparagus and baby carrots

LOBSTER RAVIOLI 45

Ravioli, sun-dried tomatoes, lobster bisque cream sauce, Madagascar peppercorns, scallions, topped with Caribbean lobster tail

SEAFOOD TAGLIATELLE 56

Tagliatelle, ½ lobster tail, lobster claw, shrimp, scallop, mussels, French shallots, white wine, a touch of garlic, tomato bisque sauce

RACK OF LAMB "DOUBLE-CUT" 62

Herb crusting, garlic mashed potato, Cipollini onions, Port-veal reduction

VEAL CHOP 48

12oz Veal chop, pan-seared and finished in the oven; Pont-neuf potatoes, asparagus, Maitre d'hôtel butter, Port-veal reduction

WAGYU BURGER 32

Gruyère cheese, black truffle Dijon, home-cut fries

SIDE DISHES

(Starch)

French fries	6	(Vegetables)	
Garlic mashed potatoes	8	Creamed spinach	13
Pont-neuf potatoes	8	Grilled asparagus	12
Lobster mash	26	Wild mushrooms ragout	15
Warm lentils	9	Oyster mushrooms	18

Sautéed spinach 9

Seasonal wild greens 10

Brussel sprouts, bacon, Québec maple syrup 12

Cauliflower purée 8

(Sauces) Broccolini 9

Peppercorn sauce 7 Dill pickles 6

Port-veal reduction 6

Béarnaise 8

MEAT TEMPERATURES

BLUE | RAW CENTER

RARE | COLD, RED CENTER

MEDIUM RARE | WARM, RED CENTER

MEDIUM | HOT PINK CENTER

MEDIUM WELL | SLIGHTY PINK CENTER

WELL DONE | HOT, GREY CENTER

General Manager: Shawn Lamontagne

Executive Chef: Stéphane Dumas